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Q. They do not know how to properly cook fish?—A. Not only that, but I know the fish business almost from the start. I started to deliver parcels, helping my father when I was a youngster going to school. I would go in to the house very often with a parcel of fish, and the cook would turn round and swear at it, saying: "There is that dam fish coming again." I have known of cases where they would even spoil the fish in cooking because they did not want to have it in the house, said it smelled up the kitchen. I think that is the greatest drawback in the fish business; that the help don't like to handle the fish. They don't like to fix it up and do not like to cook it.

Q. In other words, they do not understand the handling of fish?—A. They do not understand—the only thing to them is the bother they go through.

Q. The fish you send to the ordinary householder in Ottawa, I suppose, is already prepared for the pan or the oven, is it not?—A. No. On Fridays we are too busy to prepare fish because our trade here is such that we get a lot of people coming right into the store to make purchases, and we have also two telephones going all morning.

Q. The objection, I suppose, these people have to cooking fish is chiefly because it involves more work and trouble to prepare fish than it does to prepare meats. A. We have notified people through the papers that if at any time they want fish prepared, to give us the order on Thursday. We will prepare it for them at any time—fillet it, skin it, or clean it, whatever they want.

*By Mr. Hughes (King's P.E.I.):*

Q. Do you get many orders in that way?—A. Oh yes, we get quite a few. I think myself that if you take fish that is prepared, take a haddock, for instance, if they fillet it, take the skin off and parcel it, unless you have a very quick delivery you take all the flavour out of that fish. With the majority of the people in Ottawa it is not a high class trade, it is a very ordinary trade: they buy a fish, they will use the head for broth or something, and they will cook the whole fish by boiling it. If you take a fish of any kind and clean it, unless that fish is delivered, say within half an hour, the wrapping paper, no matter what kind of paper you use, will draw out half the flavour that is in the fish.

Q. That is the trouble with preparing fish?—A. Yes. I think the Government has taken a good stand with these books which they have printed and distributed. As the Chairman was saying a while ago, the majority of people do not know how to prepare fish. I think that is the main reason why it is not more popular. They will take a piece of fish, say a piece of halibut and put it in a pan, and all they do is to wait until it is cooked dry enough. Then they serve it and some of it is just like a piece of leather. The same people will go away and will eat fish in a hotel or some place like that, and when they come back they will come to us and say: "Why can't you get fish like we got in Montreal, Toronto or Halifax?" Why, they go to places where they know how to prepare fish and how to flavour it.

*By Mr. Copp:*

Q. Have you sufficient knowledge of cooking to pass judgment upon the cookery book issued by the Government?—A. I have read quite a lot of it. It stands to reason, you know, I have cooked fish myself and prepared it, so that I know—if you take a piece of fish and let it dry up there is no taste to it.

Q. But I understand that a lot of chefs for the leading hotels have condemned the cookery book referred to, and the Government have withdrawn it from circulation.—A. I don't think they would copy it because they have their own ways of cooking.

The CHAIRMAN: Is it the case, Mr. Found, that the Government have withdrawn the book from circulation?

Mr. FOUND: Oh, no.

MR. MOISE LAPOINTE.